IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

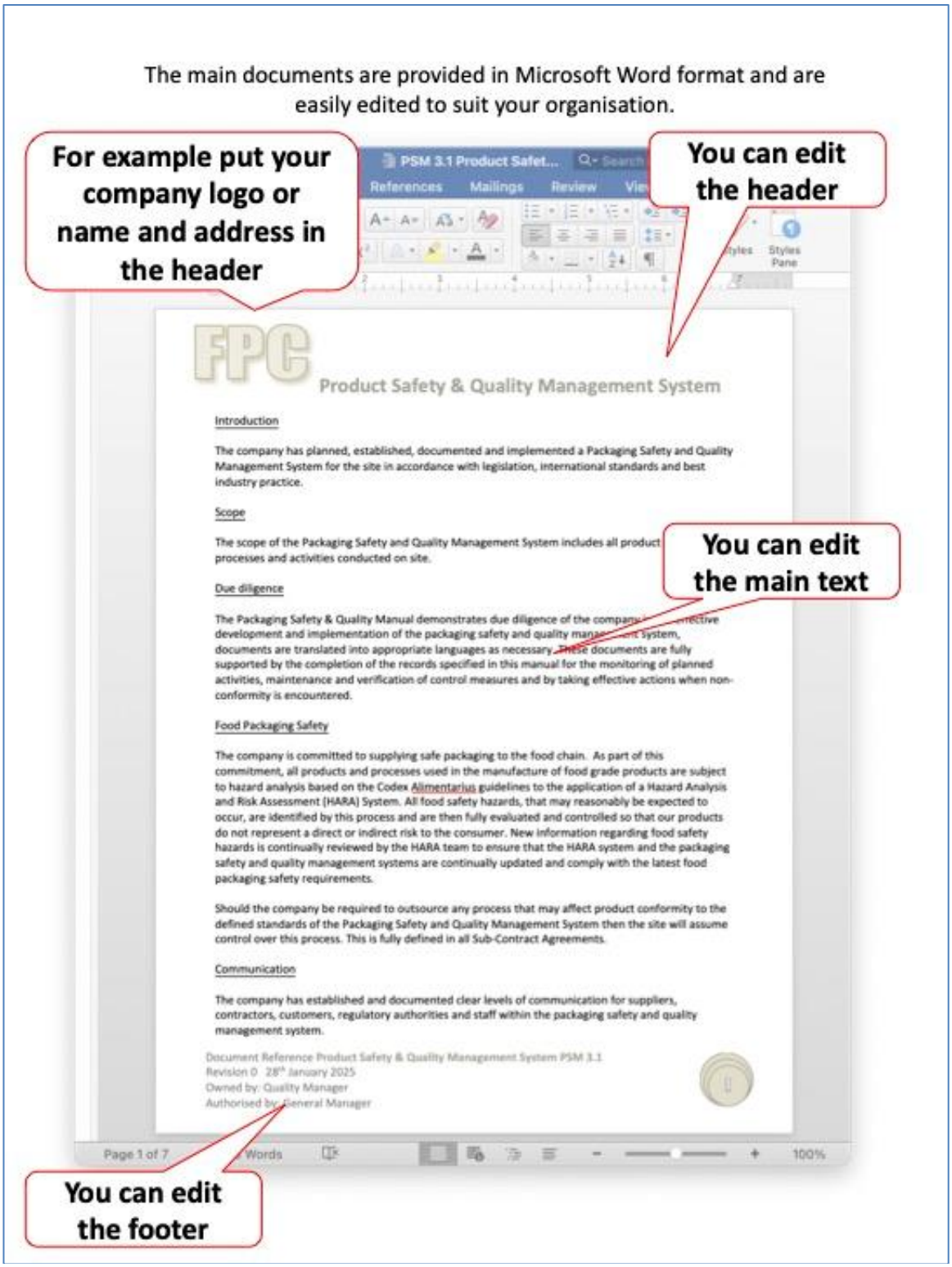
This is an ideal package for Packaging Manufacturers looking to meet International Food Safety Standards. This manual meets the requirements of the BRCGS Global Standard Packaging Materials: Issue 7 2024.

Ensure your Packaging Safety & Quality Management System meets a GFSI recognised standard with the comprehensive and easy to use IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package for Packaging Manufacturers containing:

- ✓ Comprehensive Packaging Safety and Quality Procedures matching each clause of the BRC Standard
- ✓ PSQMS Record Templates
- ✓ Hazard Risk Analysis and Assessment (HARA) Manual
- ✓ Laboratory Quality Manual
- ✓ Training Modules
  - → BRC Packaging Safety and Quality Management System Introduction Presentation
  - → Internal Audit Training
  - → HACCP Training
- ✓ Verification and Validation Record Templates
- ✓ Start-Up Guide
- ✓ Implementation Workbook
- ✓ Free online technical support via e-mail and/or Skype

Packaging Safety and Quality Management System

The Packaging Safety and Quality Manual contains comprehensive top-level procedures templates that form the foundations of your Packaging Safety and Quality Management System, so you don't have to spend 1,000's of hours writing compliant procedures:



Packaging Safety and Quality Management System Documents

The top-level procedures of the Packaging Safety and Quality Management System are as follows:

Section 1 Senior Management Commitment
PSM 1 Senior Management Commitment
PSM 1.1.1 Product Safety and Quality Policy
PSM 1.1.2 Food Safety Culture
PSM 1.1.3 Confidential Reporting System
PSM 1.1.4 Product Safety and Quality Objectives
PSM 1.2 Management Review
PSM 1.3 Responsibility and Authority

Section 2 Hazard and Risk Management System
PSM 2 Hazard Analysis and Risk Management System
See Hazard Risk Management Manual*

Section 3 Product Safety and Quality Management
PSM 3.1 Product Safety and Quality Management System
PSM 3.2 Document Control
PSM 3.3 Record Control
PSM 3.4 Specifications
PSM 3.5 Internal Audits
PSM 3.6 Supplier Approval and Monitoring
PSM 3.7 Product Vulnerability, Claims & Chain of Custody
PSM 3.8 Management of Outsourced Processes
PSM 3.9 Suppliers of Services
PSM 3.10 Traceability
PSM 3.11 Control of Non-Conforming Materials
PSM 3.12 Complaint Handling
PSM 3.13 Corrective Action and Preventive Action
PSM 3.13 Appendix Root Cause Analysis
PSM 3.13 Appendix Corrective Action Request
PSM 3.13 Appendix Preventative Action Request
PSM 3.13a Product Withdrawal Procedure
PSM 3.12b Management of Incidents

Section 4 Site Standards
PSM 4 Site Standards
PSM 4.1 External Site Standards
PSM 4.2 Building Fabric and Interiors
PSM 4.3 Utilities

PSM 4.4 Site Security and Product Defence
PSM 4.4 Product Defence Assessment/Plan Summary
PSM 4.5 Layout Product Flow & Segregation
PSM 4.6 Equipment
PSM 4.7 Maintenance
PSM 4.8 Housekeeping and Cleaning
PSM 4.9 Product Contamination Control
PSM 4.10 Waste and Waste Disposal
PSM 4.11 Pest Management

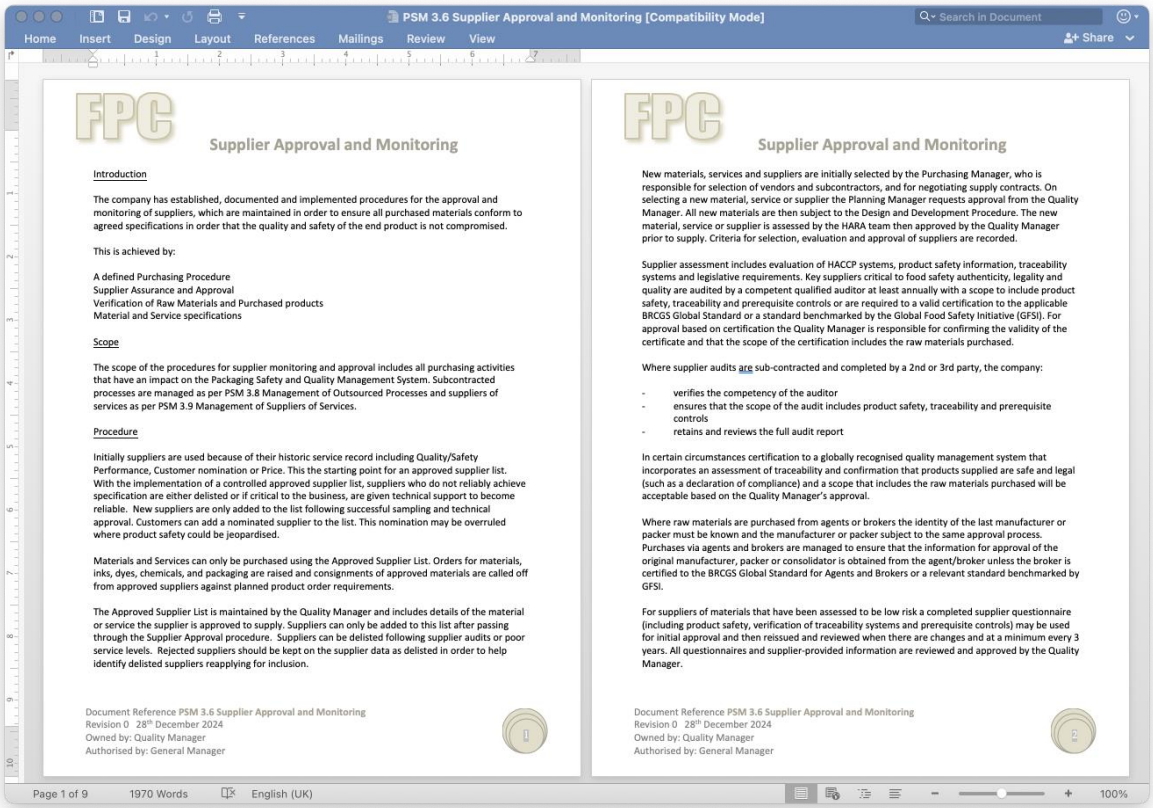
Section 5 Product and Process Control
PSM 5.1 Product Development
PSM 5.2 Graphic Design and Artwork Control
PSM 5.3 Print Control
PSM 5.4 Manufacturing Process Control
PSM 5.5 Calibration
PSM 5.6 Product Inspection
PSM 5.7 Incoming Goods
PSM 5.8 Storage
PSM 5.9 Dispatch and Transport

Section 6 Personnel
PSM 6.1 Training and Competence
PSM 6.2a Personal Hygiene
PSM 6.2b Hygiene Code of Practice
PSM 6.3 Staff Facilities
PSM 6.4 Medical Screening
PSM 6.5 Protective Clothing

Section 7 Traded Products
QM 7 Traded Products

IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

The procedural templates are straightforward to use, they are in Microsoft Word format and can be easily edited by the team to suit site operations. As well as meeting the requirements of the BRCGS standard the documents contain best practices for food packaging manufacturer.



PSM 3.6 Supplier Approval and Monitoring [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

FPC

Supplier Approval and Monitoring

Introduction

The company has established, documented and implemented procedures for the approval and monitoring of suppliers, which are maintained in order to ensure all purchased materials conform to agreed specifications in order that the quality and safety of the end product is not compromised.

This is achieved by:

A defined Purchasing Procedure
Supplier Assurance and Approval
Verification of Raw Materials and Purchased products
Material and Service specifications

Scope

The scope of the procedures for supplier monitoring and approval includes all purchasing activities that have an impact on the Packaging Safety and Quality Management System. Subcontracted processes are managed as per PSM 3.8 Management of Outsourced Processes and suppliers of services as per PSM 3.9 Management of Suppliers of Services.

Procedure

Initially suppliers are used because of their historic service record including Quality/Safety Performance, Customer nomination or Price. This the starting point for an approved supplier list. With the implementation of a controlled approved supplier list, suppliers who do not reliably achieve specification are either delisted or if critical to the business, are given technical support to become reliable. New suppliers are only added to the list following successful sampling and technical approval. Customers can add a nominated supplier to the list. This nomination may be overruled where product safety could be jeopardised.

Materials and Services can only be purchased using the Approved Supplier List. Orders for materials, inks, dyes, chemicals, and packaging are raised and consignments of approved materials are called off from approved suppliers against planned product order requirements.

The Approved Supplier List is maintained by the Quality Manager and includes details of the material or service the supplier is approved to supply. Suppliers can only be added to this list after passing through the Supplier Approval procedure. Suppliers can be delisted following supplier audits or poor service levels. Rejected suppliers should be kept on the supplier data as delisted in order to help identify delisted suppliers reapplying for inclusion.

Document Reference PSM 3.6 Supplier Approval and Monitoring
Revision 0 28th December 2024
Owned by: Quality Manager
Authorised by: General Manager

1

FPC

Supplier Approval and Monitoring

New materials, services and suppliers are initially selected by the Purchasing Manager, who is responsible for selection of vendors and subcontractors, and for negotiating supply contracts. On selecting a new material, service or supplier the Planning Manager requests approval from the Quality Manager. All new materials are then subject to the Design and Development Procedure. The new material, service or supplier is assessed by the HARA team then approved by the Quality Manager prior to supply. Criteria for selection, evaluation and approval of suppliers are recorded.

Supplier assessment includes evaluation of HACCP systems, product safety information, traceability systems and legislative requirements. Key suppliers critical to food safety authenticity, legality and quality are audited by a competent qualified auditor at least annually with a scope to include product safety, traceability and prerequisite controls or are required to a valid certification to the applicable BRCGS Global Standard or a standard benchmarked by the Global Food Safety Initiative (GFSI). For approval based on certification the Quality Manager is responsible for confirming the validity of the certificate and that the scope of the certification includes the raw materials purchased.

Where supplier audits are sub-contracted and completed by a 2nd or 3rd party, the company:

- verifies the competency of the auditor
- ensures that the scope of the audit includes product safety, traceability and prerequisite controls
- retains and reviews the full audit report

In certain circumstances certification to a globally recognised quality management system that incorporates an assessment of traceability and confirmation that products supplied are safe and legal (such as a declaration of compliance) and a scope that includes the raw materials purchased will be acceptable based on the Quality Manager's approval.

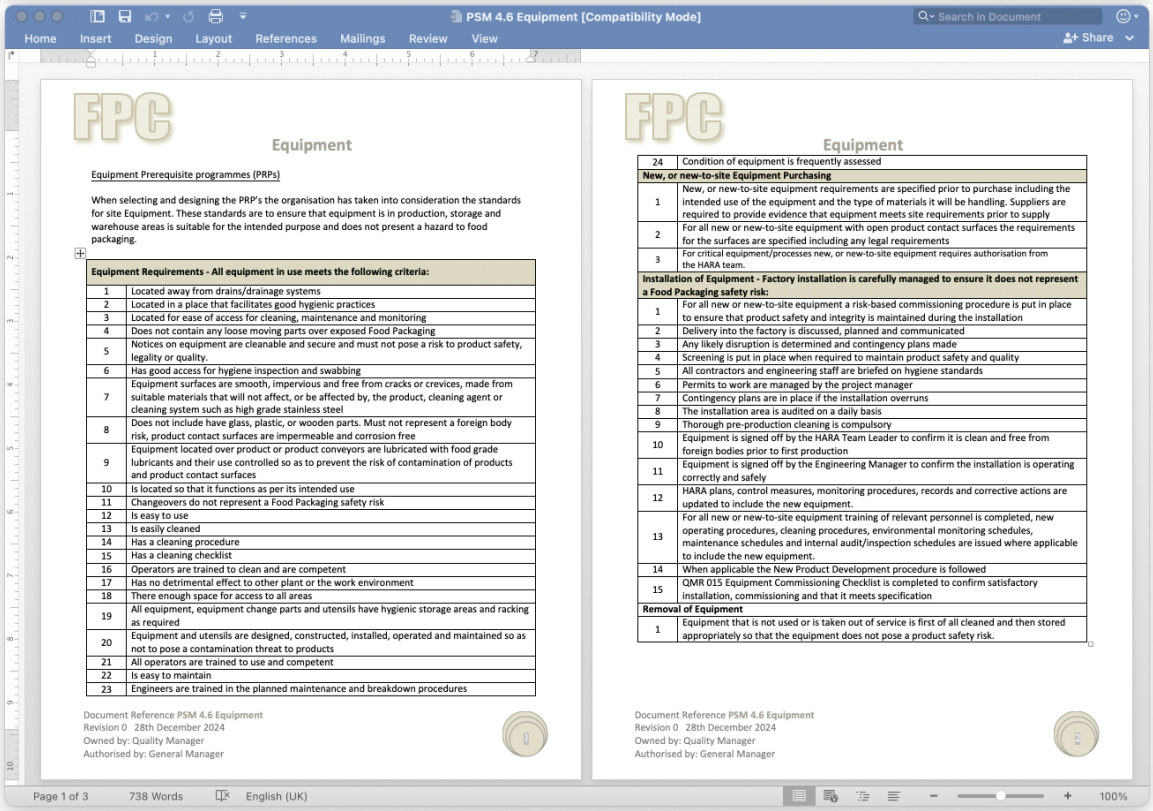
Where raw materials are purchased from agents or brokers the identity of the last manufacturer or packer must be known and the manufacturer or packer subject to the same approval process. Purchases via agents and brokers are managed to ensure that the information for approval of the original manufacturer, packer or consolidator is obtained from the agent/broker unless the broker is certified to the BRCGS Global Standard for Agents and Brokers or a relevant standard benchmarked by GFSI.

For suppliers of materials that have been assessed to be low risk a completed supplier questionnaire (including product safety, verification of traceability systems and prerequisite controls) may be used for initial approval and then reissued and reviewed when there are changes and at a minimum every 3 years. All questionnaires and supplier-provided information are reviewed and approved by the Quality Manager.

Document Reference PSM 3.6 Supplier Approval and Monitoring
Revision 0 28th December 2024
Owned by: Quality Manager
Authorised by: General Manager

2

Page 1 of 9 1970 Words English (UK) 100%



PSM 4.6 Equipment [Compatibility Mode]

Home Insert Design Layout References Mailings Review View

FPC

Equipment

Equipment Prerequisite programmes (PRPs)

When selecting and designing the PRP's the organisation has taken into consideration the standards for site Equipment. These standards are to ensure that equipment is in production, storage and warehouse areas is suitable for the intended purpose and does not present a hazard to food packaging.

Equipment Requirements - All equipment in use meets the following criteria:	
1	Located away from drains/drainage systems
2	Located in a place that facilitates good hygienic practices
3	Located for ease of access for cleaning, maintenance and monitoring
4	Does not contain any loose moving parts over exposed Food Packaging
5	Notices on equipment are cleanable and secure and must not pose a risk to product safety, legality or quality.
6	Has good access for hygiene inspection and swabbing
7	Equipment surfaces are smooth, impervious and free from cracks or crevices, made from suitable materials that will not affect, or be affected by, the product, cleaning agent or cleaning system such as high grade stainless steel
8	Does not include have glass, plastic, or wooden parts. Must not represent a foreign body risk, product contact surfaces are impermeable and corrosion free
9	Equipment located over product or product conveyors are lubricated with food grade lubricants and their use controlled so as to prevent the risk of contamination of products and product contact surfaces
10	Is located so that it functions as per its intended use
11	Changeovers do not represent a Food Packaging safety risk
12	Is easy to use
13	Is easily cleaned
14	Has a cleaning procedure
15	Has a cleaning checklist
16	Operators are trained to clean and are competent
17	Has no detrimental effect to other plant or the work environment
18	There enough space for access to all areas
19	All equipment, equipment change parts and utensils have hygienic storage areas and racking as required
20	Equipment and utensils are designed, constructed, installed, operated and maintained so as not to pose a contamination threat to products
21	All operators are trained to use and competent
22	Is easy to maintain
23	Engineers are trained in the planned maintenance and breakdown procedures

Document Reference PSM 4.6 Equipment
Revision 0 28th December 2024
Owned by: Quality Manager
Authorised by: General Manager

1

FPC

Equipment

24	Condition of equipment is frequently assessed
New, or new-to-site Equipment Purchasing	
1	New, or new-to-site equipment requirements are specified prior to purchase including the intended use of the equipment and the type of materials it will be handling. Suppliers are required to provide evidence that equipment meets site requirements prior to supply
2	For all new or new-to-site equipment with open product contact surfaces the requirements for the surfaces are specified including any legal requirements
3	For critical equipment/processes new, or new-to-site equipment requires authorisation from the HARA team.
Installation of Equipment - Factory installation is carefully managed to ensure it does not represent a Food Packaging safety risk:	
1	For all new or new-to-site equipment a risk-based commissioning procedure is put in place to ensure that product safety and integrity is maintained during the installation
2	Delivery into the factory is discussed, planned and communicated
3	Any likely disruption is determined and contingency plans made
4	Screening is put in place when required to maintain product safety and quality
5	All contractors and engineering staff are briefed on hygiene standards
6	Permits to work are managed by the project manager
7	Contingency plans are in place if the installation overruns
8	The installation area is audited on a daily basis
9	Thorough pre-production cleaning is compulsory
10	Equipment is signed off by the HARA Team Leader to confirm it is clean and free from foreign bodies prior to first production
11	Equipment is signed off by the Engineering Manager to confirm the installation is operating correctly and safely
12	HARA plans, control measures, monitoring procedures, records and corrective actions are updated to include the new equipment.
13	For all new or new-to-site equipment training of relevant personnel is completed, new operating procedures, cleaning procedures, environmental monitoring schedules, maintenance schedules and internal audit/inspection schedules are issued where applicable to include the new equipment.
14	When applicable the New Product Development procedure is followed
15	QMR 015 Equipment Commissioning Checklist is completed to confirm satisfactory installation, commissioning and that it meets specification
Removal of Equipment	
1	Equipment that is not used or is taken out of service is first of all cleaned and then stored appropriately so that the equipment does not pose a product safety risk.

Document Reference PSM 4.6 Equipment
Revision 0 28th December 2024
Owned by: Quality Manager
Authorised by: General Manager

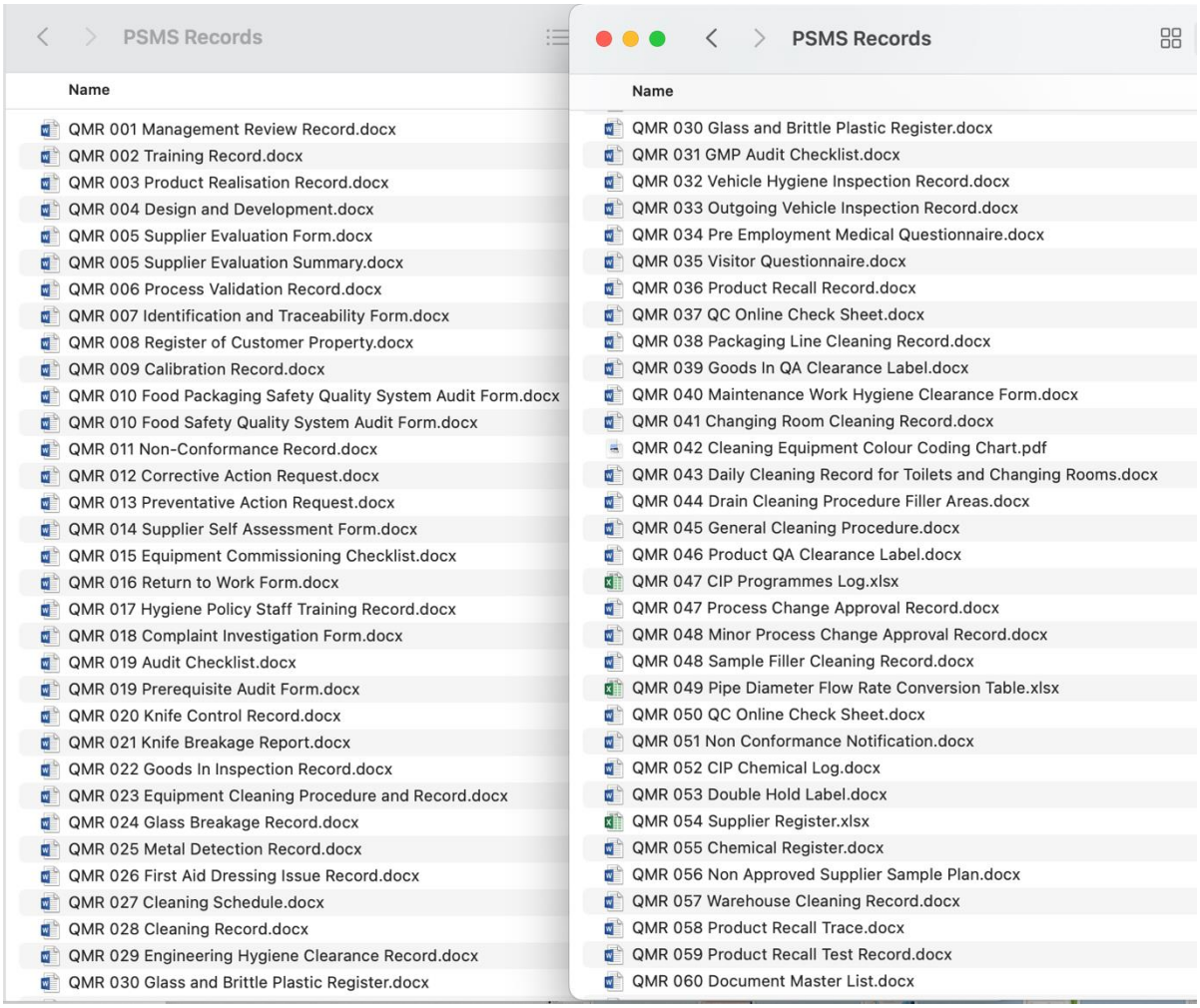
2

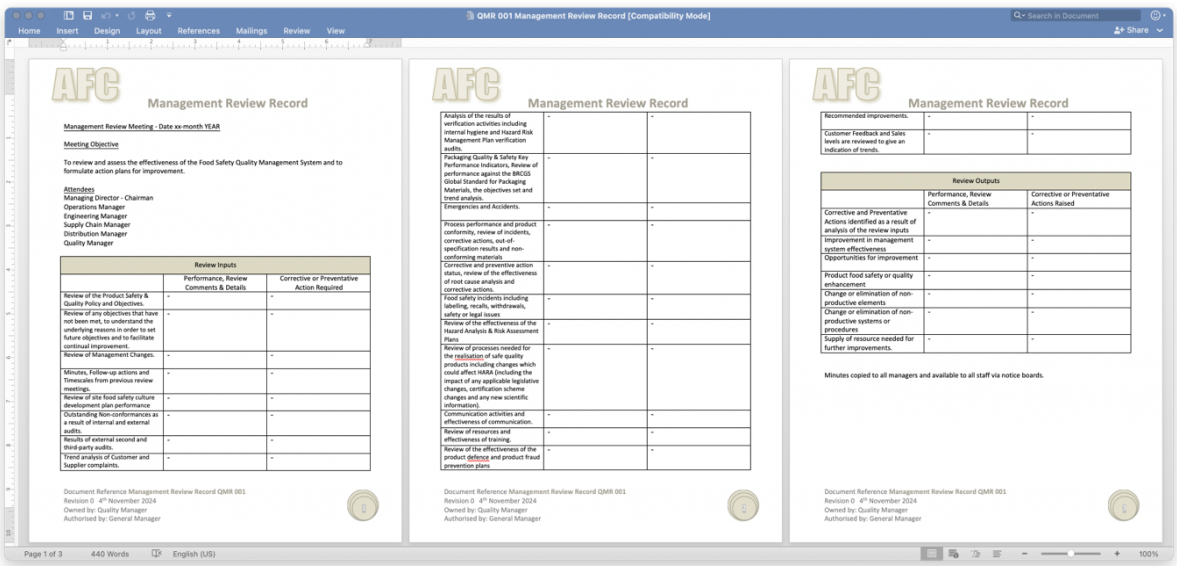
Page 1 of 3 738 Words English (UK) 100%

IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

Packaging Safety & Quality Management System Record Templates

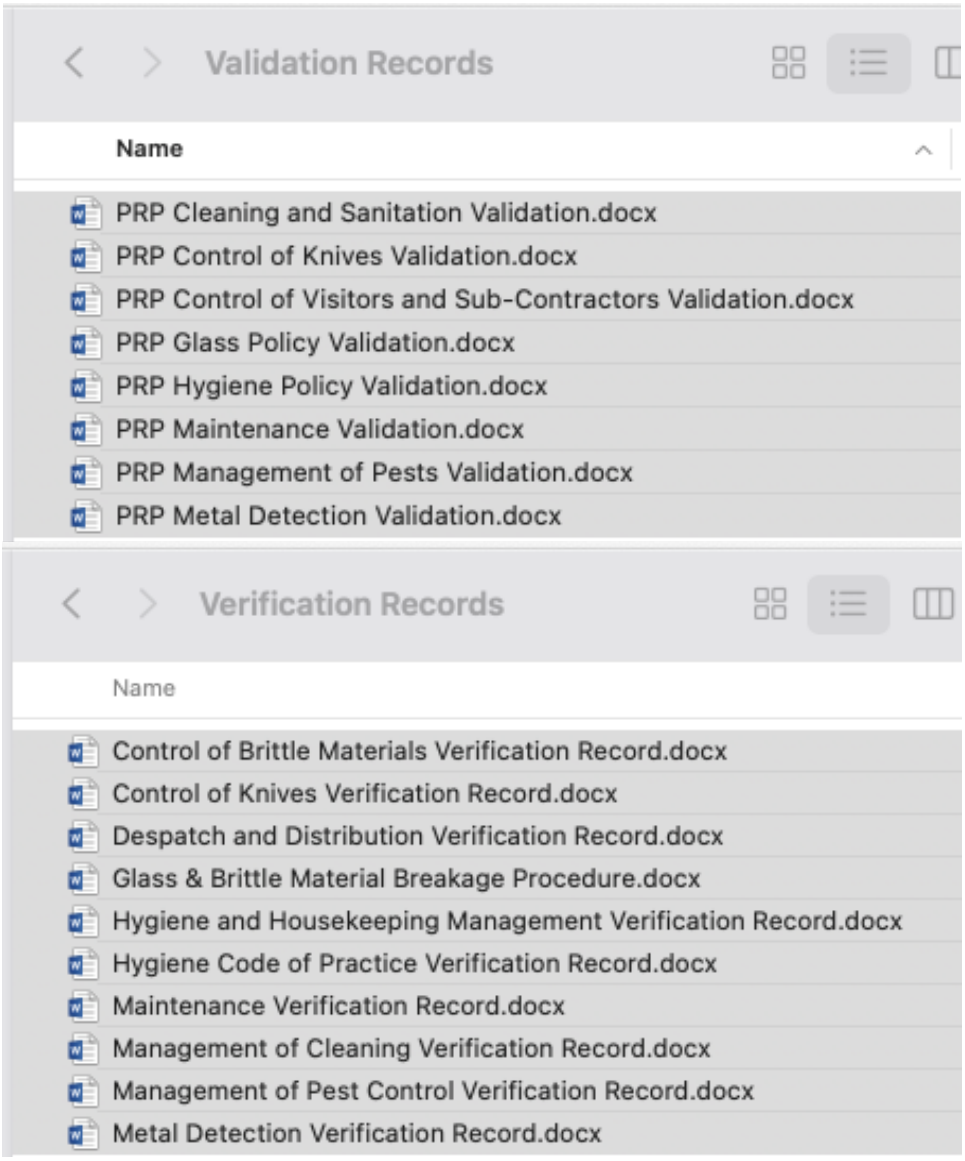
A range of editable example record templates are provided which can be used or adapted as required.

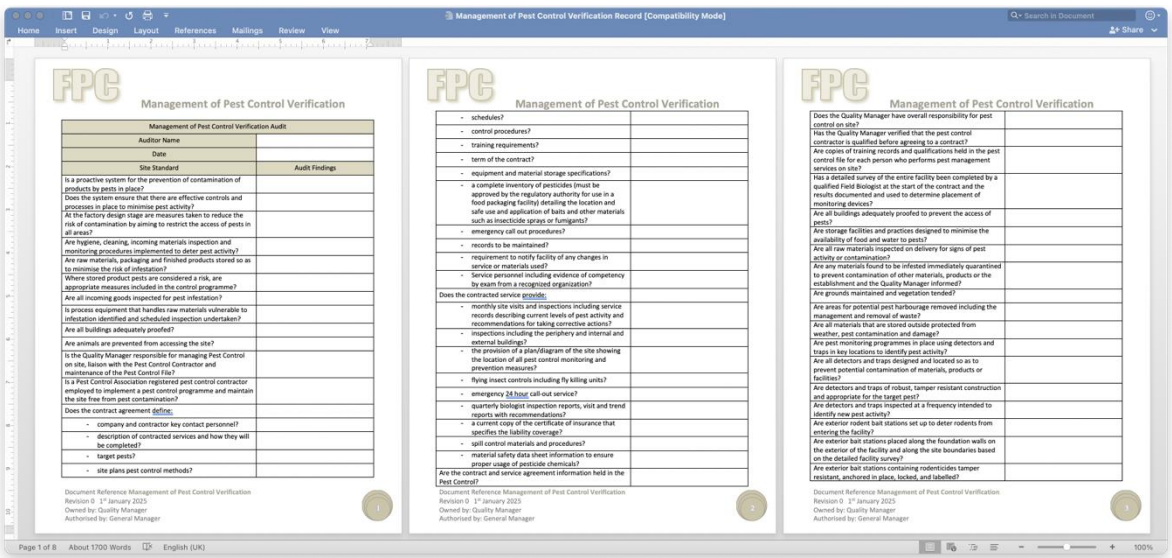




IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

Sample Verification and Validation Record Templates are included





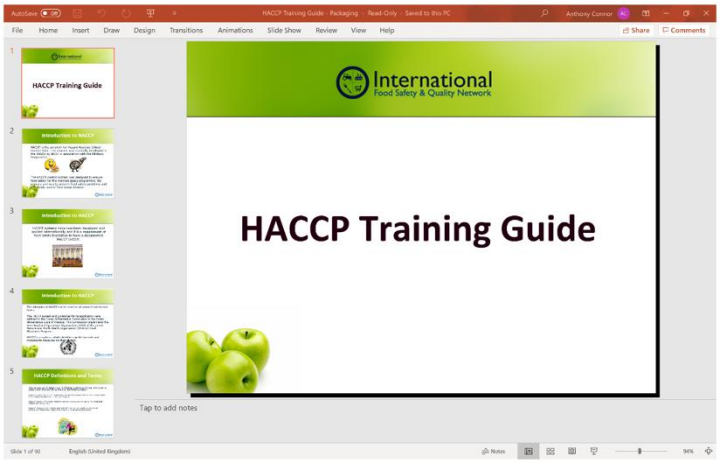
* Hazard Risk Analysis and Assessment (HARA) Manual

The Hazard Risk Analysis and Assessment (HARA) Manual contains document that supplement Packaging Safety and Quality Management System Procedure PSM 2 Hazard Analysis and Risk Assessment System and includes the following documents:

HARA 2.1.1 HARA Team
HARA 2.2 Prerequisites
HARA 2.3.1 Scope and Information
HARA 2.3.2 Product Description
HARA 2.4 Construction of Flow Diagrams
HARA 2.4.1 Flow Diagram
HARA 2.4.2 Flow Diagram Verification
HARA 2.5.1 Hazard Identification
HARA 2.5.2 Hazard Assessment
HARA 2.5.3 Identification of Control Measures
HARA 2.6.1 CODEX Decision Tree
HARA 2.6.1 Determine the Critical Control Measures
HARA 2.7 Establishing Validated Critical Limits for each CCM
HARA 2.8 Establishing a Monitoring System for each CCM
HARA 2.9 Establishing a Corrective Action Plan
HARA 2.10 Validating the HARA Plan and Establishing Verification Procedures
HARA 2.11 Establishing HARA Documents and Records

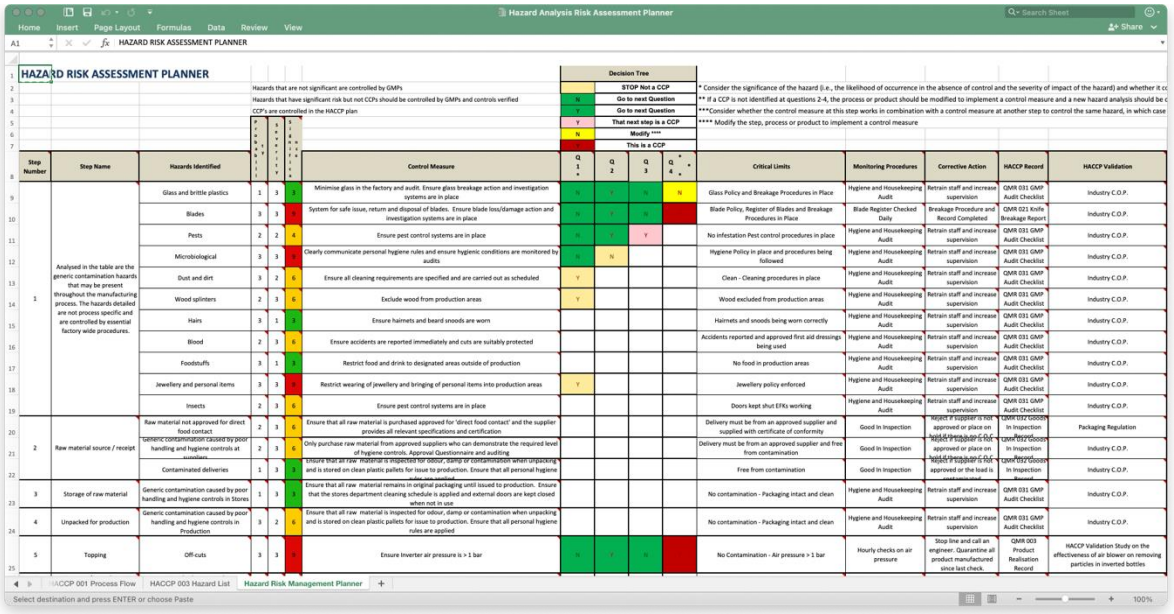
HACCP Training

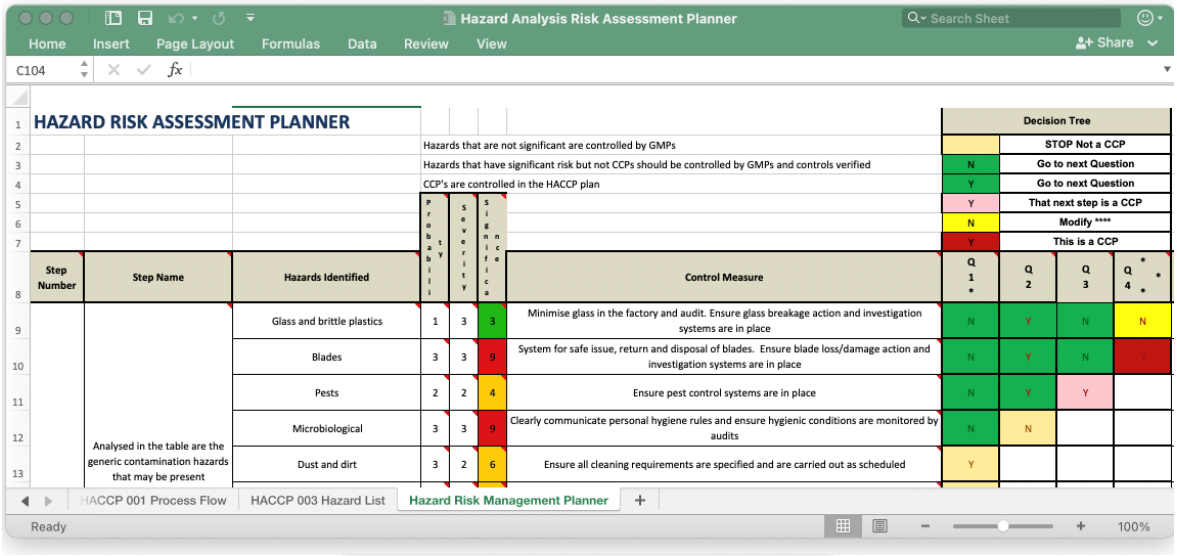
A PowerPoint HACCP training presentation is supplied to train your HARA team in the preliminary steps to a hazard analysis, the principles of HACCP and Instructions in implementing your HACCP system.

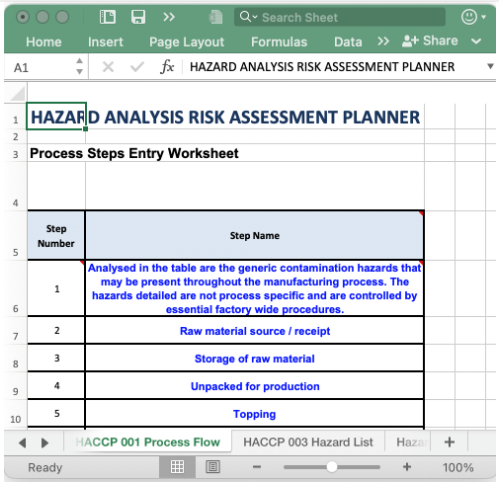


IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

There is also a Hazard Risk Management Planning Tool and Instructions The planner facilitates hazard assessment and includes the CODEX Decision Tree.

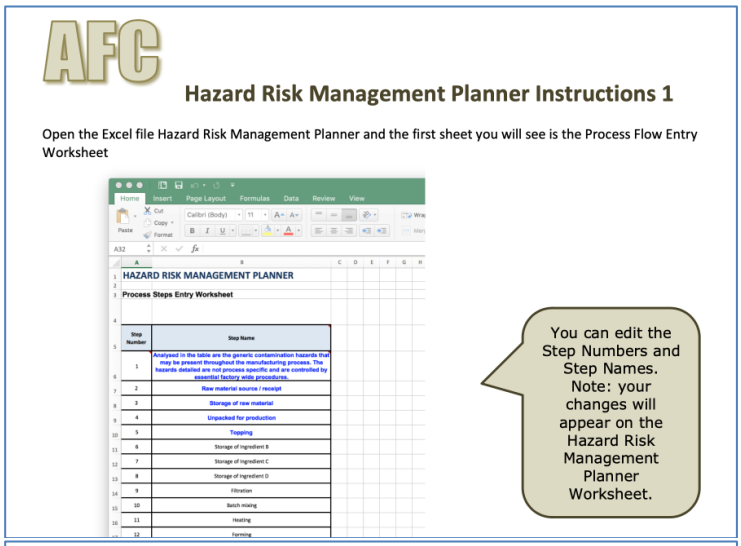


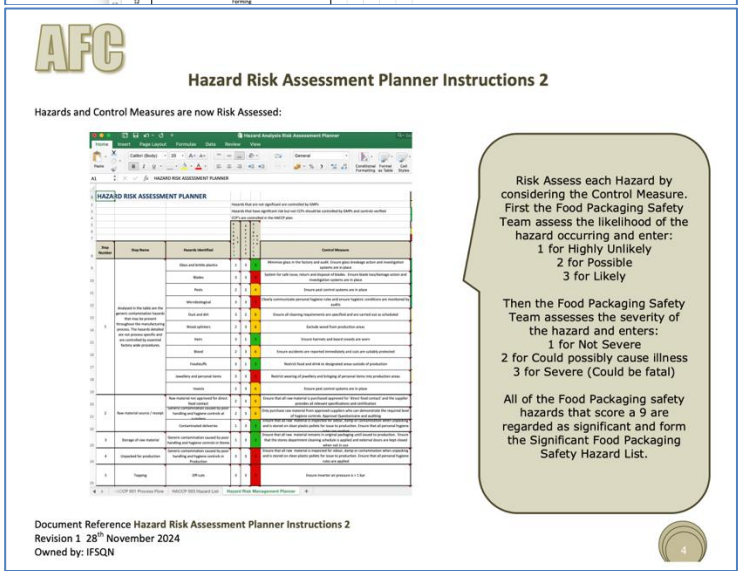




How the Hazard Analysis Risk Assessment Planning Tool Helps

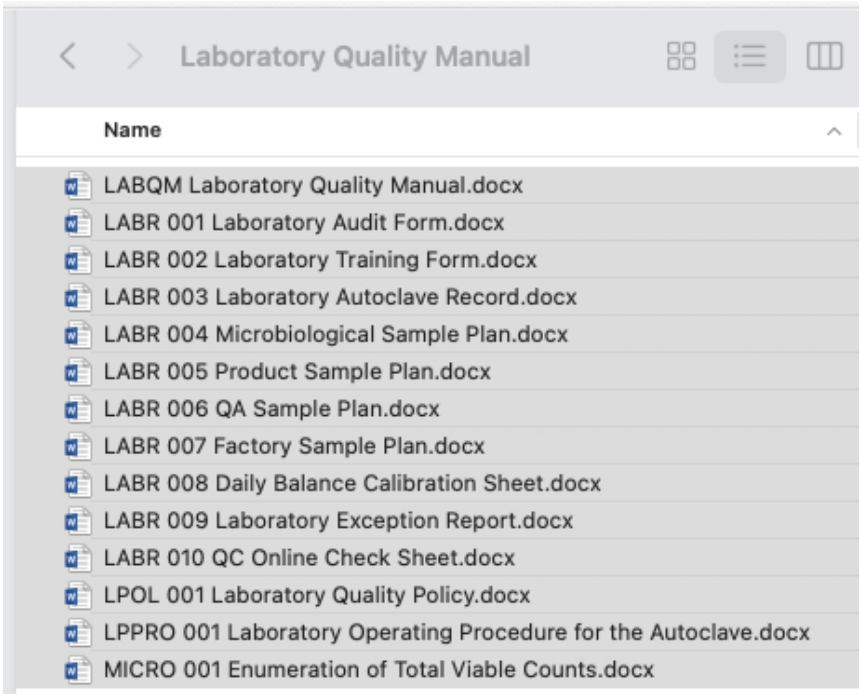
A few simple steps take you through the hazard assessment and then significant hazards which require critical control point assessment are automatically highlighted.
You do not need to refer to the hazard decision tree to assess critical control measures/points as all of the decision tree questions and actions are included in the planner.
It makes the process of determining a critical control point simple, answer the questions at each stage and the calculator will show when a step is a critical control measure/point.
It enables you to present your HARA assessment in a clear and professional manner.
It automatically starts to generate a HARA plan as you work through your hazard assessment and critical control measure/points.
All your HARA Assessment information can be held in a single document.

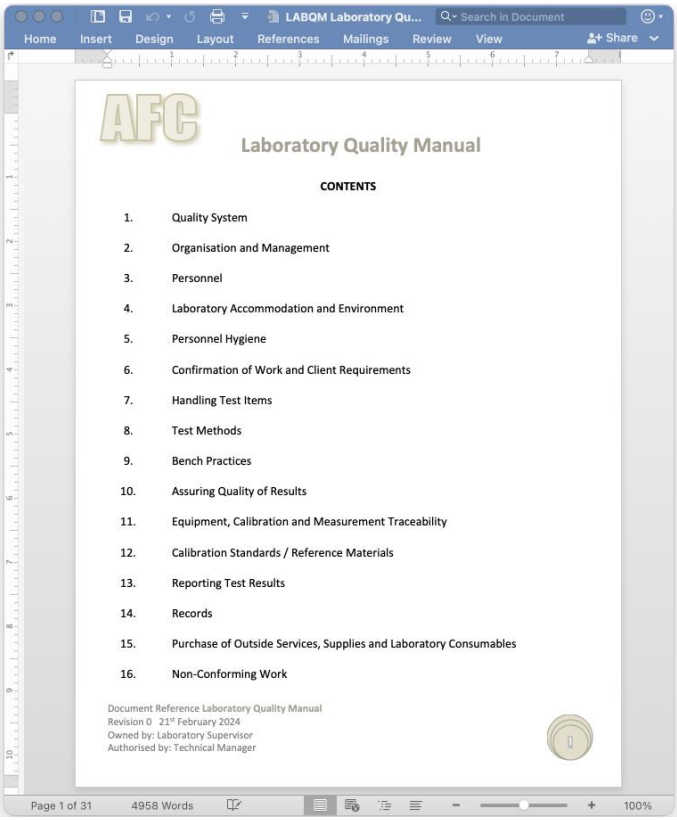




Laboratory Quality Manual

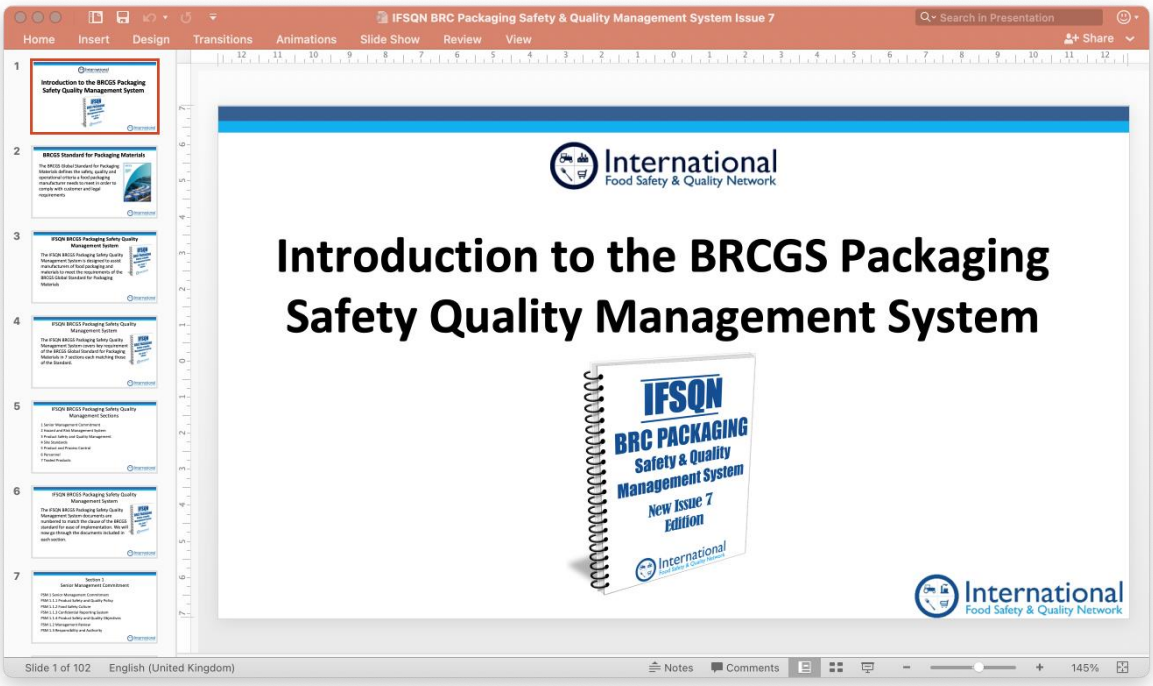
A comprehensive Laboratory Quality Manual compliant with the requirements of ISO 17025 is provided in Microsoft Word format. The laboratory quality manual includes template records, procedures and product sampling plans.

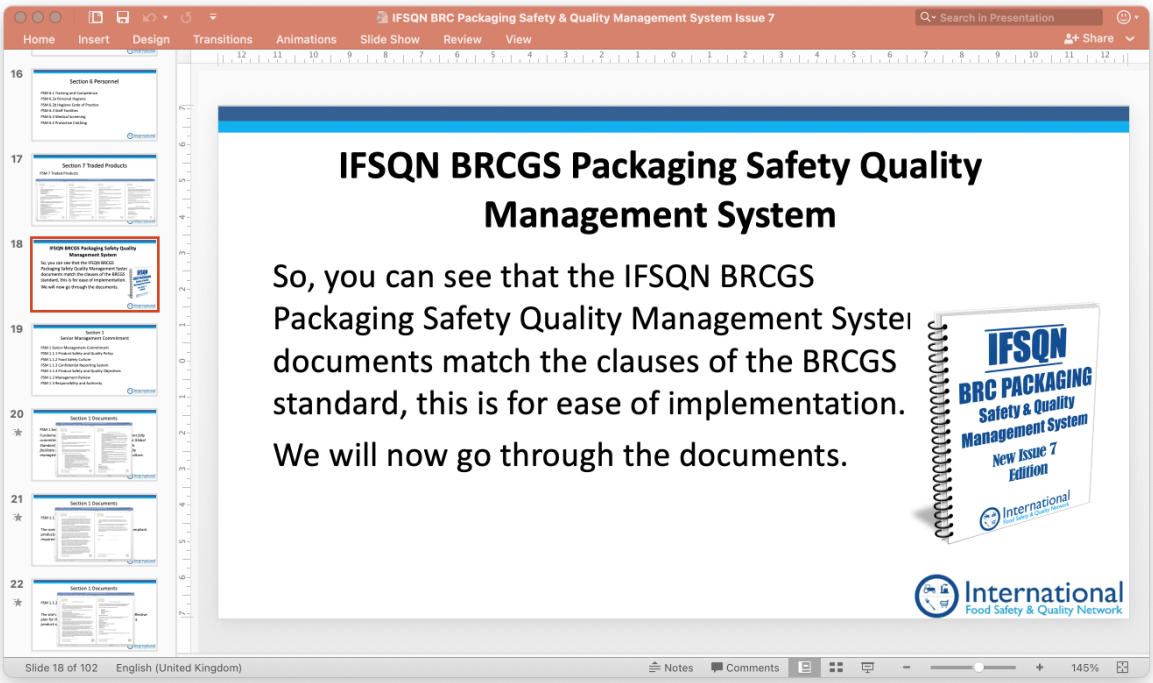




Introduction to the BRC Packaging Safety and Quality Management System

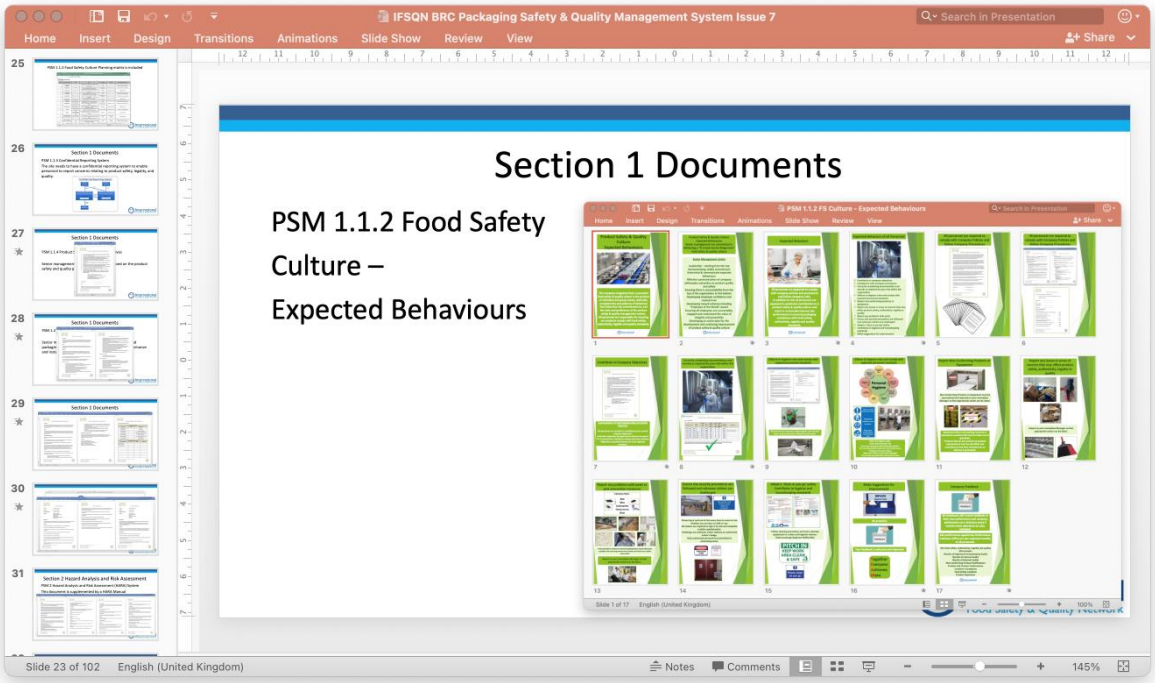
This PowerPoint presentation introduces the BRCGS Standard and the IFSQN BRCGS Packaging Safety Quality Management System documents to the management team.

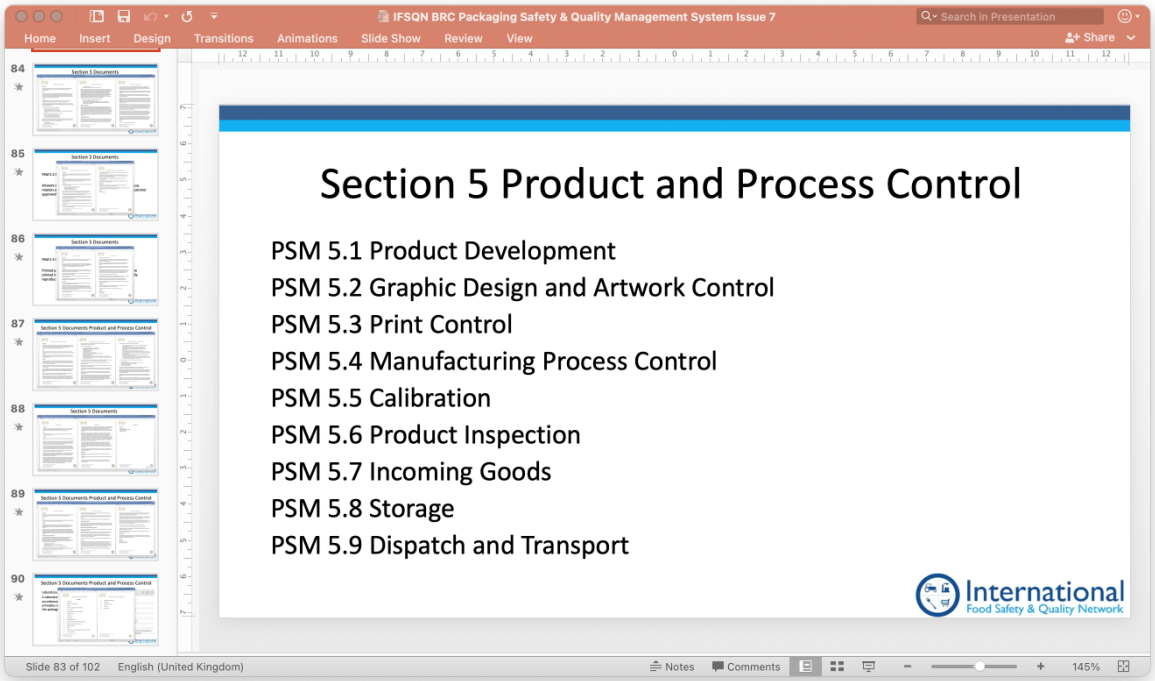




IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

The PowerPoint presentation show how the IFSQN BRCGS Packaging Safety Quality Management System documents match and comply with the clauses of the BRCGS Global Standard for Packaging Materials Issue 7 for ease of implementation.

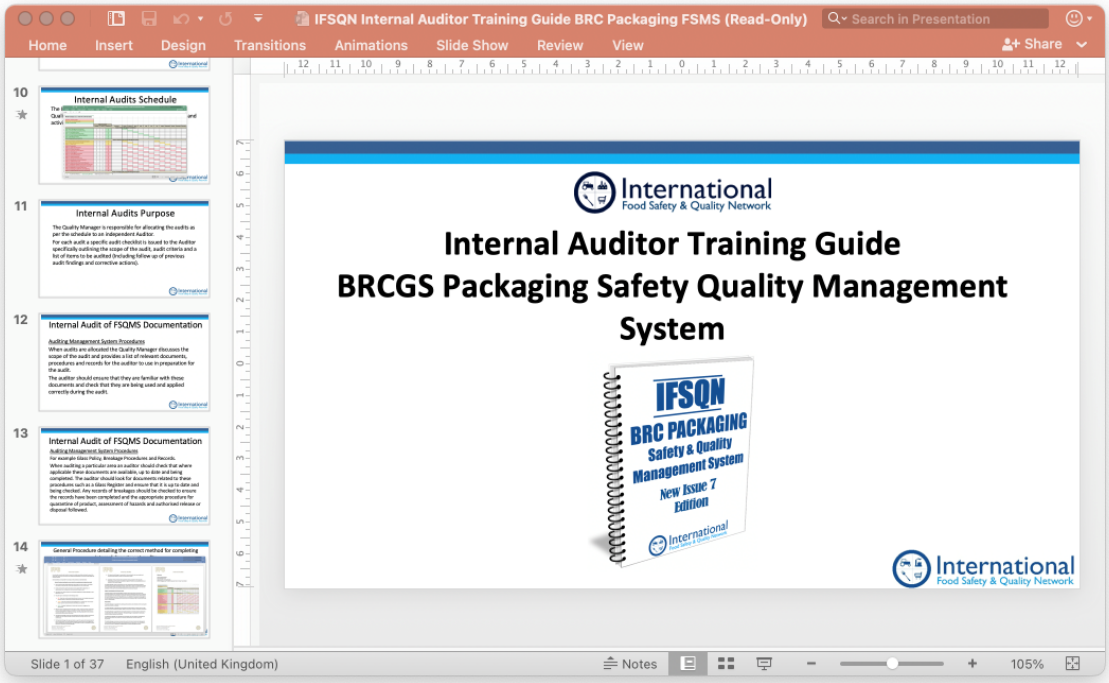




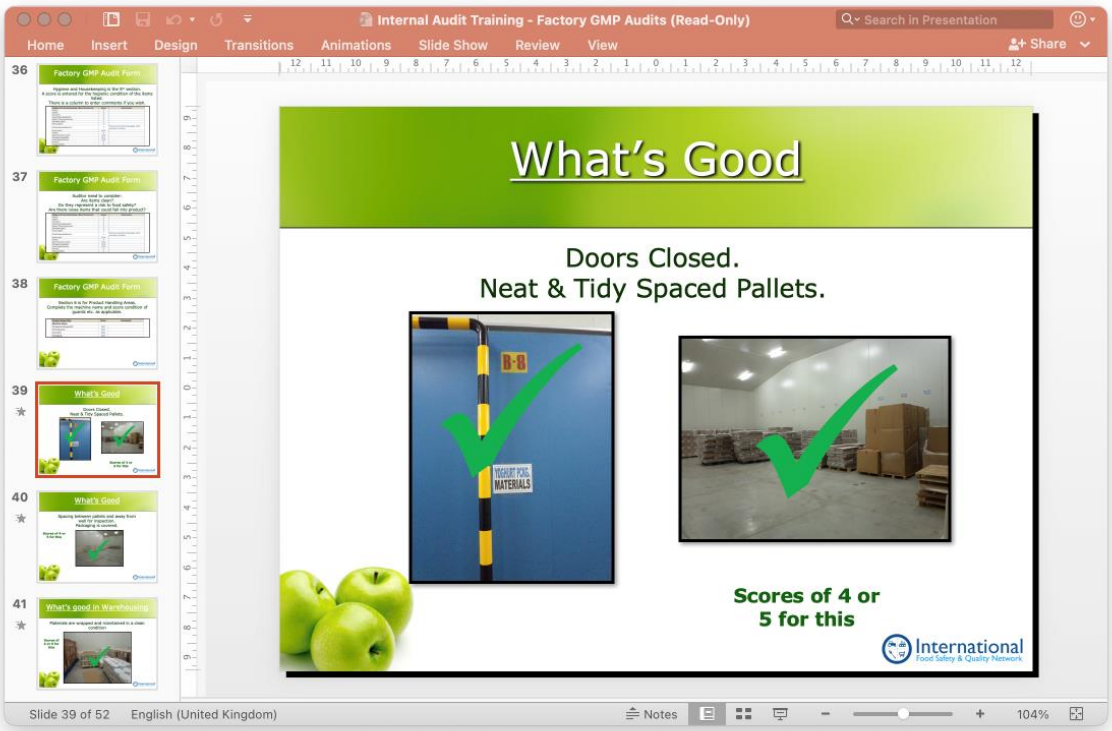
IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

Internal Audit/Inspection Training

An illustrated Internal Audit training presentation is provided to use to train in your Internal Audit procedure.



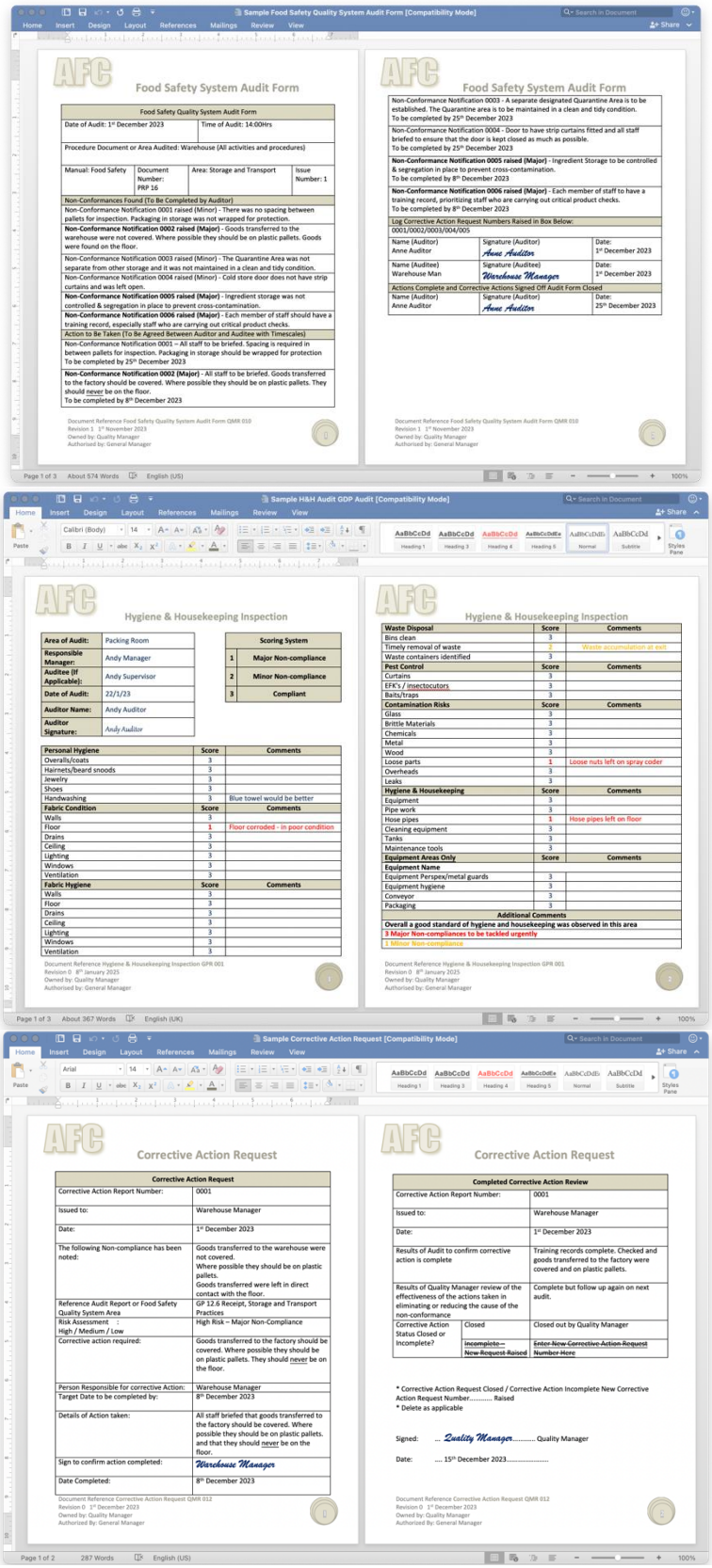
A GMP Inspection training presentation is provided to assist in training your auditors to carry out Housekeeping and Hygiene Inspections.



IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

Internal Audit/Inspection Forms

Includes Sample Completed Audit, Inspection & Corrective Action forms



Food Safety System Audit Form

Food Safety Quality System Audit Form			
Date of Audit: 1st December 2023		Time of Audit: 14.00Hrs	
Procedure Document or Area Audited: Warehouse (All activities and procedures)			
Manual: Food Safety	Document Number: PRP 16	Area: Storage and Transport	Issue Number: 1

Non-Conformances Found (To Be Completed by Auditor)

Non-Conformance Notification 0001 raised (Minor) - There was no spacing between pallets for inspection. Packaging in storage was not wrapped for protection.

Non-Conformance Notification 0002 raised (Major) - Goods transferred to the warehouse were not covered. Where possible they should be on plastic pallets. Goods were found on the floor.

Non-Conformance Notification 0003 raised (Minor) - The Quarantine Area was not separate from other storage and it was not maintained in a clean and tidy condition.

Non-Conformance Notification 0004 raised (Minor) - Cold store door does not have strip curtains and was left open.

Non-Conformance Notification 0005 raised (Major) - Ingredient storage was not controlled & segregation in place to prevent cross-contamination.

Non-Conformance Notification 0006 raised (Major) - Each member of staff should have a training record, especially staff who are carrying out critical product checks.

Action to Be Taken (To Be Agreed Between Auditor and Auditee with Timescales)

Non-Conformance Notification 0001 – All staff to be briefed. Spacing is required in between pallets for inspection. Packaging in storage should be wrapped for protection
To be completed by 25th December 2023

Non-Conformance Notification 0002 (Major) - All staff to be briefed. Goods transferred to the factory should be covered. Where possible they should be on plastic pallets. They should never be on the floor.
To be completed by 8th December 2023

Document Reference Food Safety Quality System Audit Form QMR 010
Revision 1 1st November 2023
Owned by: Quality Manager
Authorised by: General Manager

Food Safety System Audit Form

Non-Conformance Notification 0003 - A separate designated Quarantine Area is to be established. The Quarantine area is to be maintained in a clean and tidy condition.
To be completed by 25th December 2023

Non-Conformance Notification 0004 - Door to have strip curtains fitted and all staff briefed to ensure that the door is kept closed as much as possible.
To be completed by 25th December 2023

Non-Conformance Notification 0005 raised (Major) - Ingredient Storage to be controlled & segregation in place to prevent cross-contamination.
To be completed by 8th December 2023

Non-Conformance Notification 0006 raised (Major) - Each member of staff to have a training record, prioritising staff who are carrying out critical product checks.
To be completed by 8th December 2023

Log Corrective Action Request Numbers Raised in Box Below: 0001/0002/0003/004/005		
Name (Auditor) Anne Auditor	Signature (Auditor) *Anne Auditor*	Date: 1st December 2023
Name (Auditee) Warehouse Man	Signature (Auditee) *Warehouse Manager*	Date: 1st December 2023
Actions Complete and Corrective Actions Signed Off Audit Form Closed		
Name (Auditor) Anne Auditor	Signature (Auditor) *Anne Auditor*	Date: 25th December 2023

Document Reference Food Safety Quality System Audit Form QMR 010
Revision 1 1st November 2023
Owned by: Quality Manager
Authorised by: General Manager

Hygiene & Housekeeping Inspection

Area of Audit:	Packing Room
Responsible Manager:	Andy Manager
Auditee (If Applicable):	Andy Supervisor
Date of Audit:	22/1/23
Auditor Name:	Andy Auditor
Auditor Signature:	*Andy Auditor*

Scoring System	
1	Major Non-compliance
2	Minor Non-compliance
3	Compliant

Personal Hygiene	Score	Comments
Overalls/coats	3	
Hairnets/beard snoods	3	
Jewelry	3	
Shoes	3	
Handwashing	3	Blue towel would be better
Fabric Condition	**Score**	**Comments**
Walls	3	
Floor	1	Floor corroded - in poor condition
Drains	3	
Ceiling	3	
Lighting	3	
Windows	3	
Ventilation	3	
Fabric Hygiene	**Score**	**Comments**
Walls	3	
Floor	3	
Drains	3	
Ceiling	3	
Lighting	3	
Windows	3	
Ventilation	3	

Document Reference Hygiene & Housekeeping Inspection GPR 001
Revision 0 8th January 2025
Owned by: Quality Manager
Authorised by: General Manager

Hygiene & Housekeeping Inspection

Waste Disposal	Score	Comments
Bins clean	3	
Timely removal of waste	2	Waste accumulation at exit
Waste containers identified	3	
Pest Control	**Score**	**Comments**
Curtains	3	
EFK's / insectocutors	3	
Baits/traps	3	
Contamination Risks	**Score**	**Comments**
Glass	3	
Brittle Materials	3	
Chemicals	3	
Metal	3	
Wood	3	
Loose parts	1	Loose nuts left on spray coder
Overheads	3	
Leaks	3	
Hygiene & Housekeeping	**Score**	**Comments**
Equipment	3	
Pipe work	3	
Hose pipes	1	Hose pipes left on floor
Cleaning equipment	3	
Tanks	3	
Maintenance tools	3	
Equipment Areas Only	**Score**	**Comments**
Equipment Name		
Equipment Perspex/metal guards	3	
Equipment hygiene	3	
Conveyor	3	
Packaging	3	
Additional Comments		
Overall a good standard of hygiene and housekeeping was observed in this area		
3 Major Non-compliances to be tackled urgently		
1 Minor Non-compliance		

Document Reference Hygiene & Housekeeping Inspection GPR 001
Revision 0 8th January 2025
Owned by: Quality Manager
Authorised by: General Manager

Corrective Action Request

Corrective Action Request	
Corrective Action Report Number:	0001
Issued to:	Warehouse Manager
Date:	1st December 2023
The following Non-compliance has been noted:	Goods transferred to the warehouse were not covered. Where possible they should be on plastic pallets. Goods transferred were left in direct contact with the floor.
Reference Audit Report or Food Safety Quality System Area	GP 12.6 Receipt, Storage and Transport Practices
Risk Assessment High / Medium / Low	High Risk – Major Non-Compliance
Corrective action required:	Goods transferred to the factory should be covered. Where possible they should be on plastic pallets. They should never be on the floor.
Person Responsible for corrective Action:	Warehouse Manager
Target Date to be completed by:	8th December 2023
Details of Action taken:	All staff briefed that goods transferred to the factory should be covered. Where possible they should be on plastic pallets. and that they should never be on the floor.
Sign to confirm action completed:	*Warehouse Manager*
Date Completed:	8th December 2023

Document Reference Corrective Action Request QMR 012
Revision 0 1st December 2023
Owned by: Quality Manager
Authorised By: General Manager

Corrective Action Request

Completed Corrective Action Review		
Corrective Action Report Number:		0001
Issued to:		Warehouse Manager
Date:		1st December 2023
Results of Audit to confirm corrective action is complete		Training records complete. Checked and goods transferred to the factory were covered and on plastic pallets.
Results of Quality Manager review of the effectiveness of the actions taken in eliminating or reducing the cause of the non-conformance		Complete but follow up again on next audit.
Corrective Action Status Closed or Incomplete?	Closed	Closed out by Quality Manager
	~~Incomplete – New Request Raised~~	~~Enter New Corrective Action Request Number Here~~

* Corrective Action Request Closed / Corrective Action Incomplete New Corrective Action Request Number..... Raised
* Delete as applicable

Signed: ... *Quality Manager*..... Quality Manager

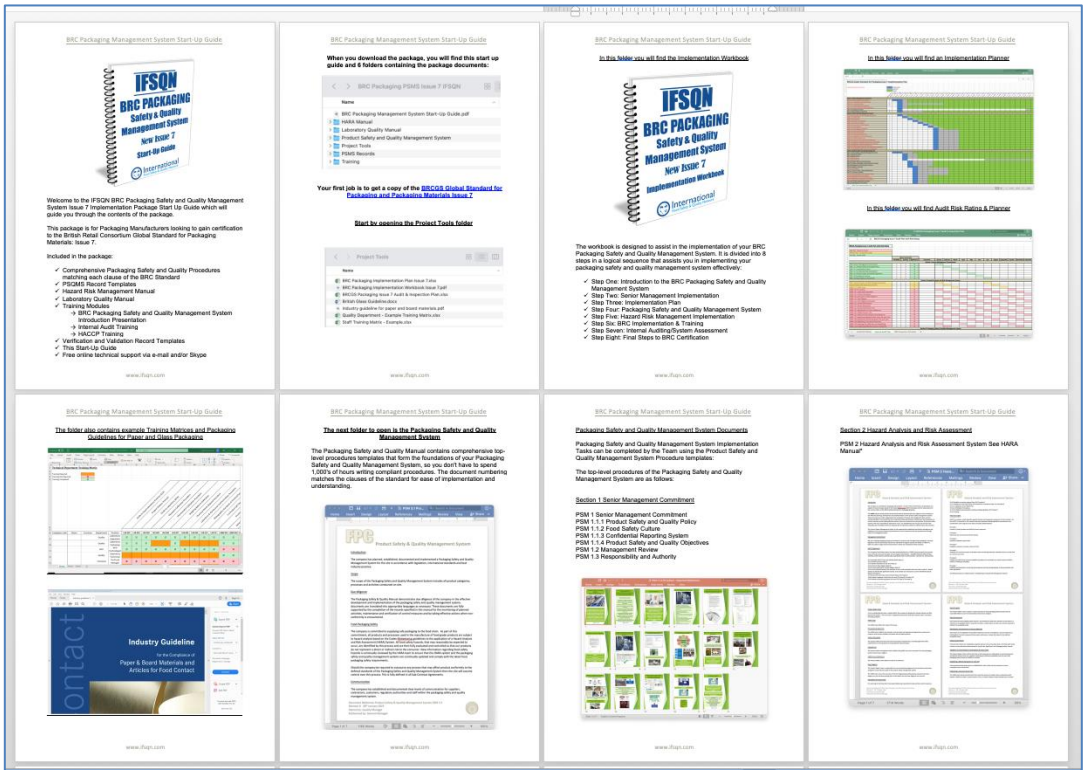
Date: .... 15th December 2023.....

Document Reference Corrective Action Request QMR 012
Revision 0 1st December 2023
Owned by: Quality Manager
Authorised By: General Manager

IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

Start-Up Guide

We provide a Start-Up Guide to assist you in navigating your Packaging Safety and Quality Management System.



IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

Implementation Workbook

A New Implementation Workbook is also included with this Issue 7 compliant package.

The workbook is designed to assist in the implementation of your BRCGS Packaging Safety and Quality Management System. It is divided into 8 steps in a logical sequence that assists you in implementing your packaging safety and quality management system effectively:

- ✓ Step One: Introduction to the BRCGS Packaging Safety and Quality Management System
- ✓ Step Two: Senior Management Implementation
- ✓ Step Three: Implementation Plan
- ✓ Step Four: Packaging Safety and Quality Management System
- ✓ Step Five: Hazard Risk Management Implementation
- ✓ Step Six: BRCGS Implementation & Training
- ✓ Step Seven: Internal Auditing/System Assessment
- ✓ Step Eight: Final Steps to BRCGS Certification

IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

Free online support via e-mail

Finally, don't forget we offer free online support via e-mail to assist you in developing your Packaging Safety and Quality Management System.

To order the IFSQN BRCGS Packaging Safety Management System for Packaging Manufacturers click here

Making BRCGS Certification Achievable

IFSQN BRCGS Packaging Safety and Quality Management System Issue 7 Implementation Package

Many organisations found in the industry, have limited resources available to develop product safety and quality systems, and so find it difficult to implement a compliant system.

The IFSQN BRCGS Packaging Safety and Quality Management System Package is designed to help organisations tackle the task of implementing an effective system and progress to certification. As Tony Connor of IFSQN explains the BRCGS Packaging Safety and Quality Management System Package gives organisations a head start in developing their system and preparing for certification:

> “The system includes procedures covering a comprehensive range of prerequisite programmes which enable an organisation to put in place fundamental packaging safety procedures that are compliant with the BRCGS Global Standard for Packaging Materials Issue 7. The system also provides guidance on how to manage and implement a hazard analysis & risk assessment (HARA) system and determine critical control measures (CCMs).”

> “As a bonus the IFSQN BRCGS Packaging Safety and Quality Management System Package is backed up by expert support which is always available to provide assistance in developing the system.”

For more information on the BRC Packaging Safety & Quality Management System contact us here